

OMAKASE BANQUET MENU

\$95pp



Edamame, sea salt

Crispy chicken skin, koji sour cream, spanner crab meat, Oscietra caviar

Kingfish tartare, yuzu, buttermilk, dill oil, charred cucumber

Miso soup, spring onion, tofu, wakame, shiso oil

Grilled Noosa scallop, miso butter, corn, shiso

Chicken thigh, chicken fat butter, chicken skin furikake

Pork belly yakitori, celtic mustard

Westholme Wagyu striploin, shishito peppers, cafe de tokyo butter

Nitro frozen miso chocolate mousse, dulce de leche, blueberries

Please note, we will endeavour to cater for specific dietary needs however we cannot guarantee against traces of allergens. Menus change seasonally.

**Required for groups of 10+*

